



**Delivery Details:** Ambient transport

**Labelling Details:** Naked Foods Label with Product Description, Weight, Batch Number, Best Before date. Store in refrigerator after opening.

**Shelf life:** 6 Months from date of production in storage conditions as above if unopened. If opened packaging should be re-sealed and refrigerated and use within 5 days.

Minimum shelf life on delivery 70%.

**Chemical & Physical Specification:**

	Sample Pot
Refractometric Solids	12.0 - 19.0
Viscosity (Modified Ford Cup Method)	7.5 - 10.5
pH	3.1 - 3.5

Free from foreign bodies

RHS Colour: 23A (Target)

‘Woody’ Rhubarb stem <2 per 50kg

Solids will vary dependant on Rhubarb season and amount of pieces within the QA sample.

**Microbiological Standards:**

TVC < 1000 cfu/g

Yeasts < 10 cfu/g

Moulds < 10 cfu/g

Micro testing is not done for every product produced, unless required by the customer & costed into their product accordingly. Micro testing is done on between 20+ products per week and is used as an indicator on process, hygiene and site GMP. These results are used to establish the micro limits for the site as a whole. Example results available on request.

**Metal Detection:** 1.5mm Ferrous  
1.5mm Non - ferrous  
2.5 mm Stainless Steel.

# HACCP FLOW CHART for all Products

## Step 1. Raw Material/Packaging

**RM receipt** – All potential Genetically Modified raw materials (Starches, glucose, acidity regulators, xanthan etc. confirmed as GM free by supplier specs, Valid IT etc)

## Step 2. Storage

Ambient Store  
Packaging Store  
Chilled Store (0 – 5°C)  
Freezer (-18°C)

## Step 3. Ingredient Addition

Debox / Unpackage; decant  
Mains potable water  
Rework / Reprocess  
(Non-Conforming / Excess Product)

Waste removal

Step 4. Heat Processing      CCP  
(500 lt steam jacketed, scrape surface cooking vessel  
Heating to 80°C or 90°C with 10 minutes hold / 85°C with 5 minutes hold)

Step 5. Metal Detection      CCP  
(Metal Detector 1.5mm Ferrous, 1.5mm Non-ferrous, 2.5mm Stainless steel)

Packaging  
(Food Contact / Non-Food Contact)

Step 6. Product Packing      CCP  
(Filling scales)      Sieving for homogenous product  
2mm or 3mm

## Step 7. Labelling

## Step 8. Overnight Cooling

## Step 9. Despatch

**Product Contents:**

Free From	Yes / No	Specify	Declare
Artificial Antioxidants	Yes		n/a
Artificial Colours	Yes		n/a
Artificial Flavourings	Yes		n/a
Flavour Enhancers	Yes		n/a
Artificial Preservatives	No	Potassium Sorbate	Yes
Artificial Sweeteners	Yes		n/a
GM ingredients / derivatives	Yes		n/a
Egg or egg products	Yes		n/a
Fish or fish products	Yes		n/a
Shellfish or shellfish products	Yes		n/a
Milk or milk products	Yes		n/a
Peanuts/Groundnuts or products	Yes		n/a
Tree Nuts or products	Yes		n/a
Sesame Seed or products	Yes		n/a
Celery / Celeriac or products	Yes		n/a
Mustard or products	Yes		n/a
Soya beans or products	Yes		n/a
Sulphite (declare if > 10mg/kg)	Yes		n/a
Wheat or products	Yes		n/a
Gluten or products	Yes		n/a
Lupin or products	Yes		n/a

**This product is suitable for:**

Vegans	Yes	
Ovo- lacto Vegetarians	Yes	
Lactose Intolerants	Yes	
Kosher	No	Not certified
Coeliacs	Yes	
Made in a production area which handles Milk, Egg, Soya and Sulphites.		

**Nutritional Details (Calculation via AlaCalc)**

		g/100g
Protein		0.4
Fat		0.0
Of which saturates		0.0
Carbohydrate		25.7
	As Sugar	20.7
Fibre		1.8
Salt		0.1
Energy	kcal	107.0
	kJ	455.0

**Product Picture:**

**Picture to be added on next specification review**

**Additional Testing Statement**

Naked Foods Limited have controls in place to assure suppliers provide materials which fully comply with all EU legislation.

- Pesticide testing - On-going testing by fruit suppliers and sampled annually by Naked Foods to verify and ensure all national MRL's are being complied to.
- Heavy Metal Testing - On-going testing by relevant materials by the supplier, which is supplied with a certificate of analysis for each delivery.
- Pathogen Testing - On-going random testing performed by Naked Foods to ensure there are no positive results or trends appearing.
- Mycotoxin Testing - for relevant products only. Annual reports are submitted by relevant suppliers to ensure MRL's are being achieved and maintained.

**Health & Safety**

Spillages can be washed away with water.  
Skin contact is harmless - fines with water.  
Not flammable.

This product complies with all UK and EC Food Regulations  
Pesticide residue levels comply with EC Reg no 396/2005  
Flavourings comply with EC Regulation No. 1334/2008  
The Plastic Materials and Articles in Contact with Food 3008/2002

Signed:

Ian Neve  
Technical Manager  
Naked Foods Limited

Log of Issues-

Issue No.	Issue Date	Reason
1	23.12.14	New specification
2	04.12.15	Tolerances added following 5 production runs
3	14.04.16	Specification review
4	13.11.18	Specification review
5	25.07.19	Change packaging to sealed buckets